

Spaghetti Squash with Kale and Pecorino Romano Cream

By Chef Ben Wheatley

Greyfield Inn, Cumberland Island, Georgia

1. Scrape seeds from a halved **squash**. Roast at 350°F, cut sides down on sheet pan, for 15 to 20 minutes*. Rest 10 minutes.
2. Heat 1 tbsp. **olive oil** in a sauté pan over medium. Add ½ tsp. **chile flakes**, 4 cups chopped **kale**, 2 tsp. **lemon juice**, 1 tsp. **butter**, and ½ tsp. **salt**. Cook 3 to 5 minutes.
3. In a saucepan, heat 1 tbsp. **butter** over medium-low. Add 2 tsp. each minced **shallot** and **garlic**. Sweat them for 5 minutes, then add 2 cups **heavy cream**. Simmer 10 minutes. Stir in ½ cup grated **pecorino Romano**, ¼ tsp. **sherry vinegar**, ¼ tsp. **salt**, and pinch of **pepper**.
4. Use fork to scrape squash to form strands. Add to pan with kale, and toss with 1 cup of sauce. Top with chopped **toasted walnuts** and **parsley**.

*Donna's Notes: I roasted my squash until a fork could pierce the out skin, approximately 30-40 minutes.